

**IN THE CLAIMS:**

1. (currently amended) A biological process for decontaminating mycotoxins in a liquid dietary medium, characterized in that it comprises at least the following steps:

- adsorbing at least a part of the mycotoxins, which are likely to be present in the liquid dietary medium to be decontaminated, by bringing said medium into contact with micronized insoluble plant fibers, and
- removing said fibers on which the mycotoxins are adsorbed absorbed.

2. (currently amended) The process as claimed in claim 1, characterized in that the insoluble plant fibers are fibers derived from either:

- dietary plants selected from the group consisting of cereals, leguminosae, culinary plants, and fruits including tropical fruits; or
- plants derived from the paper industry and selected from the group consisting of trees, sugarcane, bamboo, and cereal straw.

3. (currently amended) The process as claimed in claim 2, characterized in that the fibers derived from dietary plants are fibers derived from cereals and are selected from the group consisting of wheat, barley, oat, corn, millet, rice, rye, and sorghum fibers and their malted equivalents.

4. (currently amended) The process as claimed in claim 2, characterized in that the insoluble plant fibers are selected from fibers derived selected from the group consisting of apples, pears, grape berries, lupin and soya bean seeds, tomatoes, peas, and coffee.

5. (previously presented) The process as claimed in claim 1, characterized in that the fibers are present in the form of microparticles at least 90% of the total mass of which has a size of less than or equal to 700 µm.

6. (original) The process as claimed in claim 5, characterized in that the fibers are present in the form of microparticles at least 90% of the total mass of which has a size of less than or equal to 200 µm.

7. (previously presented) The process as claimed in claim 1, characterized in that it additionally comprises a preliminary step during which the fibers are hydrated.

8. (previously presented) The process as claimed in claim 1, characterized in that the quantity of plant fibers introduced into the liquid medium to be decontaminated is between 0.1 and 20% by weight per liter of medium.

9. (previously presented) The process as claimed in claim 1, characterized in that the dietary medium is brought into contact with the plant fibers for a period of between a few seconds and 90 minutes.
10. (previously presented) The process as claimed in claim 1, characterized in that the dietary medium is brought into contact with the plant fibers at a pH of between 1.5 and 7.
11. (previously presented) The process as claimed in claim 1, characterized in that the medium is maintained at a temperature of between 7 and 80°C during the whole of the period of contact.
12. (currently amended) The process as claimed in claim 1, characterized in that the medium is selected from the group consisting of beer, mixtures of malt and water and [[the]] mash of [[the]] brewing processes, wine, coffee, fruit juices, milk, and glucose syrups.
13. (previously presented) The process as claimed in claim 1, characterized in that the fibers are removed by filtration at the end of the period of contact.
14. (currently amended) The process as claimed in claim 1, characterized in that the steps of bringing the liquid dietary medium to be decontaminated into contact

19. (original) The process as claimed in claim 18, characterized in that the plant fibers are introduced at the rate of from 0.5 to 20% by weight based on the weight of malt.

20. (currently amended) The process as claimed in claim 13, comprising at least one step of filtering a fermented wort, characterized in that the step of bringing the liquid medium to be decontaminated into contact is carried out before the step of filtering [[a]] the fermented wort and which is fermented and, where appropriate, matured, by bringing [[this]] the fermented wort into contact with insoluble plant fibers, with said fibers on which the mycotoxins are then adsorbed being removed by the step of filtering the fermented wort.

21. (currently amended) The process as claimed in claim 20, characterized in that the plant fibers are introduced into the fermented wort in an amount at the rate of from 0.05 to 5% by weight based on the total weight of the wort.

22. (new) The process as claimed in claim 13, comprising at least one step of filtering a fermented and matured wort, characterized in that the step of bringing the liquid medium to be decontaminated into contact is carried out before the step of filtering the fermented and matured wort and by bringing the fermented and matured wort into contact with insoluble plant fibers, with said fibers on which the mycotoxins

with the insoluble plant fibers, ~~on the one hand, and, on the other hand,~~ of removing said fibers on which the mycotoxins are adsorbed are carried out simultaneously.

15. (original) The process as claimed in claim 14, characterized in that the step of removing the fibers is a step of filtration and in that the insoluble plant fibers form an integral part of a filtration system.

16. (previously presented) The use of the process as defined in claim 1, for detoxifying the beer during a brewing process, with said brewing process involving at least one filtration operation.

17. (previously presented) A brewing process comprising at least one step of mashing and at least one step of fermenting a wort, characterized in that it additionally comprises at least one step of mycotoxin decontamination using the process as defined in claim 1, with said decontamination step taking place simultaneously with the mashing step and/or after the step of fermenting and/or maturing the wort.

18. (original) The process as claimed in claim 17, characterized in that the decontamination step is carried out simultaneously with the mashing step by bringing a mixture of ground malt and water into contact with insoluble plant fibers, with said fibers on which the mycotoxins are then adsorbed being removed by the step of filtering the mash at the end of the mashing.

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are then adsorbed being removed by the step of filtering the fermented and matured wort.